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You can read the recommendations in the user guide, the technical guide or the installation guide for SUNBEAM ECM20. You'll find the answers to all your questions on the SUNBEAM ECM20 in the user manual (information, specifications, safety advice, size, accessories, etc.). Detailed instructions for use are in the User's Guide.

User manual SUNBEAM ECM20
User guide SUNBEAM ECM20
Operating instructions SUNBEAM ECM20
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Instruction manual SUNBEAM ECM20

MR. COFFEE®

MODEL/MODELO **ECM20**

Instruction Manual with Recipes

MR COFFEE STEAM ESPRESSO/
CAPPUCCINO MAKER

READ ALL INSTRUCTIONS BEFORE USING THIS APPLIANCE

Manual de Instrucciones con Recetas

MAQUINA PARA PREPARAR CAFE
ESPRESSO/CAPUCHINO MR COFFEE

LEA TODAS LAS INSTRUCCIONES ANTES USAR ESTE APARATO

Your user manual
SUNBEAM ECM20

Manual abstract:

3 INTRODUCTION Congratulations! You have selected a quality MR. COFFEE® Steam Espresso/Cappuccino Maker. This unique appliance has been designed to provide you with delicious espresso/cappuccino quickly and conveniently. Espresso is a unique method of coffee brewing in which hot water is forced through finely ground coffee. Popular in Europe, it is a far richer and more full-bodied brew than regular American coffee. Because of its richness, espresso is usually served in 1.5- to 2-oz. portions, in demitasse cups. Most espresso drinkers outside of Europe prefer cappuccino, a drink made with about one third espresso, one third steamed milk, and one third frothed milk. Preparing espresso or cappuccino is very different from brewing regular drip coffee in that this appliance operates under pressure and requires special attention.

Please read ALL of the instructions, cautions, notes and attentions in this Instruction Manual carefully before you begin to use this appliance. When this unit is used, it creates a vacuum as it cools. It is very important for this unit to cool down approximately 15 minutes after each brew cycle in order for the vacuum to be released and the cap and brew basket to safely be removed. Proper care and maintenance will ensure the long life of the MR. COFFEE® Steam Espresso/Cappuccino Maker and its trouble-free operation.

Save these Instructions and refer to them often for cleaning and care tips. TA B L E OF CONTENTS PAGE 2 3 5 6 7 7 7 9 11 13 14 15 16 Important Safeguards . Special Cord Instruction . Diagram of Parts Caution: Pressure How To Prepare Espresso and Cappuccino at Home . Before Using Your Espresso/Cappuccino Maker .

How To Brew Espresso How To Make Cappuccino . Cleaning Your Espresso/Cappuccino Maker Problems and Causes Recipes . If Service Is Required . Warranty Information . 4 Deliming . 11 12 DIAGRAM OF PARTS WATER RESERVOIR CAP WATER RESERVOIR CONTROL KNOB FROTHING AID GLASS CARAFE METAL FROTHING CUP REMOVABLE DRIP TRAY AND DRIP GRID FILTER BREW BASKET CONTROL KNOB KEY: STEAM 5 ON/OFF BREW CAUTION: PRESSURE In order to check if the appliance is under pressure, follow these steps: 1. Turn the control knob to the "OFF" position and unplug the appliance. 2. Rotate the control knob to the position. If steam comes out of the frothing tube, then the water reservoir is still under pressure.

Turn the control knob to the "OFF" position. 3. To release the pressure, hold a pitcher with water under the frothing tube and immerse the frothing aid in the water. SLOWLY TURN THE CONTROL KNOB TO THE "STEAM" POSITION AND RELEASE THE STEAM. 4. When the frothing tube stops releasing steam, turn to the "OFF" position and slowly remove the cap. 5. Do not remove the brew basket at any time during the brewing process or until pressure is relieved. 6. Use caution when removing the brew basket.

The metal parts may still be very hot. Also, there may be hot water floating on the top of the filter. 7. If coffee does not drip from basket, the brew basket is blocked. Allow the appliance to cool down, then release the steam with the instructions above.

The blockage may be caused by too finely ground coffee. See "PROBLEMS AND CAUSES" on Page 13. 8. WHEN CLEANING THE FROTHING AID: Place a frothing pitcher or large cup (with at least an 11 ounce capacity) half full of water under the frothing aid. Make sure the tip of the frothing tube is submerged in liquid before turning the control knob to the "STEAM" position.

Froth the water for approximately 15 seconds. In order for your unit to work properly time after time, clean the frother after each use. 6 HOW TO PREPAREQUALITYESPRESSO AND CAPPUCCINO ATHOME THE COFFEE The coffee should be freshly ground, dark roasted variety. You may want to try a French or Italian roast. Pre-ground coffee will only retain its flavor for 7 8 days, provided it is stored in an air-tight container, in a cool, dark area. Do not store in a refrigerator or freezer. Whole beans are recommended, to be ground just before use. Coffee beans stored in an air-tight container will keep up to 4 weeks before they begin to lose their flavor..

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